TABLE III—ALLOWANCE FOR DEFECTS IN LAYER OR CLUSTER RAISINS WITH SEEDS

Defects	U.S. Grade A	U.S. Grade B
	Maximum (percent by weight)	
Sugared	5	10
Discolored, damaged, or moldy Provided these limits are not exceeded:	5	7
Damaged	3	4
Moldy	2	3
ubstandard development and undeveloped	2	5

TYPE IV—SULTANA RAISINS

#### §52.1854 Sizes of Sultana raisins.

Size designations are not applicable to Sultana Raisins.

### §52.1855 Grades of Sultana raisins.

(a) "U.S. Grade A" is the quality of Sultana Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of

moisture, and that meet the additional requirements outlined in Table IV of this subpart.

appearance or edibility of the product.

Appearance or edibility of product

(b) "U.S. Grade B" is the quality of Sultana Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes; with not less than 70 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of moisture, and that meet the additional requirements as outlined in Table IV of this subpart.

TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C	
	Maximum count (per 32 ounces)			
Pieces of stem	1	2	3	
_	Maximum count (per 16 ounces)			
Capstems	25	45	65	
	Maximum (percent by weight)			
Sugared	5 4	10 6	15 9	
Damaged	2 2	3 3	5 4	

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TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS—Continued

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
Substandard development and undeveloped	2	Ę	5 8
	Appearance or edibility of product		
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected	May not be more than slightly affected.	May not be more than materially affected.
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edibility of the product.		

(c) "U.S. Grade C" is the quality of Sultana Raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from fairly well-matured grapes; that contain not more than 18 percent, by weight, of moisture; and that meet the additional requirements as outlined in Table IV of this subpart.

(d) "Substandard" is the quality of Sultana Raisins that fail to meet the requirements of U.S. Grade C.

TYPE V—ZANTE CURRANT RAISINS

## §52.1856 Sizes of zante currant raisins.

Size designations are not applicable to Zante Currant Raisins.

# § 52.1857 Grades of zante currant raisins.

(a) "U.S. Grade A" is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; that have not less than 75 percent, by weight, of raisins that are well-matured or reasonably well matured; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

TABLE V— ALLOWANCES FOR DEFECTS IN ZANTE CURRANT RAISINS

2.4	Maximum count		
Defects	U.S. Grade A	U.S. Grade B	
Pieces of stem	1 per 24 ounces	1 per 16 ounces. 15 per 16 ounces.	
	Maximum (percent by weight)		
Capstems — Zantes with capstems and loose capstems (include one Zante with each loose capstem).	1½	2	
Sugared	5	10	
Discolored, damaged, or moldy	5	7	
Damaged	2	3	
Moldy		4	
Substandard Development and Undeveloped	2	5	
	Appearance or edibility of product		
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected	May not be more than slightly affected.	